

VESSEL SANITATION INSPECTION REPORT

SAFER · HEALTHIER · PEOPLE ™					
Vessel Name	Inspection Date		Port	Results Presented to	Score:
					1
Cruise Line	No. Pax.	No. Crew	Inspection Type	Inspected by	
					1

Cruis	Cruise Line		No. Pax.	No. Crew	Inspection		
Item No. / Point Value / Description Bold = Critical Item							
DISEASE REPORTING							
01	4	Disease reporting					
02	1	Medical logs maintenance					
POT	POTABLE WATER						
03	5	Bunker / production source; Halogen residual					
04	5	Distribution system halogen residual					
05	5	Distribution system halogen analyzer calibrated					
06	2	Halogen analyzer chart recorder maintenance, operation, records; Micro sampling, records					
07	3	System protection cross-connections, backflow; Disinfection					
08	1	Filling hoses, caps, connections, procedures; Sample records, valves; System construction, maintenance					
SWIMMING POOLS, SPAS							
09	3	Swimming pools / spas halogen residuals					
10	1	Swimming pools / spas maintenance, safety equipment					
FOO	D SAF	ETY					
PER	SONNE	ïL					
11	5	Food handlers infections, communicable diseases					
12	4	Hands washed; Hygienic practices					
13	3	Management, knowledge, monitoring					
14	1	Outer clothing clean; Jewelry, hair, hand sanitizers					
FOOD							
15	5	Food source, sound condition; Food re-service					
16	5	Potentially hazardous food temperatures					
17	2	Temperature practices; Thawing					
18	3	Cross-contamination					
19	2	Food protection; Original containers; labeling; In-use food dispensing, preparation utensils					
MED	ICAL I	OG REVIEW					

MEDICAL LOG REVIEW

Cruise - Start / End / Port / PAX / ILL / CREW / ILL

- 1. 2. 3. 4. 5.

Item	No. /	o. / Point Value / Description Bold = Critical Item				
EQUIPMENT						
20	2	PHF temperature maintenance facilities; Food-contact surfaces; Food TMD's				
21	1	Nonfood-contact surfaces; Ambient TMD's				
22	2	Warewashing facilities; TMD's; Test kits				
23	2	Pre-wash; Wash and rinse solutions				
24	3	Sanitizing rinse				
25	1	Wiping cloths / chef's towels				
26	3	Food-contact surfaces equipment / utensils clean; Safe materials				
27	1	Non-food contact surfaces equipment / utensils clean				
28	2	Equipment / utensil / linen / single / service storage handling dispensing; Cleaning frequency				
TOILET AND HANDWASHING FACILITIES						
29	3	Facilities convenient, accessible, design, installation				
30	1	Hand cleanser, sanitary towels, waste receptacles. Handwashing signs; Maintenance				
TOXIC SUBSTANCES						
31	5	Toxic Items				
FAC	FACILITIES					
32	1	Solid waste containers				
33	1	Decks / bulkheads / deckheads				
34	1	Plumbing fixtures / supply lines / drain lines / drains				
35	2	Liquid waste disposal				
36	1	Lighting				
37	1	Rooms / equipment venting				
38	1	Unnecessary articles, cleaning equipment; Unauthorized personnel				
ENVIRONMENTAL HEALTH						
39	3	IPM program effective; Approved pesticide application				
40	1	IPM procedures; Outer openings protection				
41	2	Housekeeping; Child-Activity Centers				

189 Annexes

Comments: